

# BLUE-VEINED AND SPECIALTY CHEESES



## Crumbly Gorgonzola

Pack Size: 4/4 lb. Shelf Life: 120 Days Item Code: 86452

This Italian Blue Cheese is hand-crafted with the freshest milk gathered daily from local farms and aged 90 days in special caves. During this time, each wheel is pierced with small holes, allowing air to penetrate and facilitating the growth of beneficial mold. This complex aging process gives Gorgonzola its full earthy flavor, deep aroma and crumbly texture.

Uses: Salads, Pastas, Pizzas, Entrées, Sauces, Cheese Boards



## Crumbled Gorgonzola

Pack Size: 4/5 lb. Shelf Life: 120 Days Item Code: 86462

This award-winning cheese is available crumbled into 5 lb. bags. Add Crumbled Gorgonzola to salads and dips, or top burgers and soups for an unbeatable flavor. It also makes an exceptional sauce with pasta or glazed over steaks and chicken breasts.

Uses: Salads, Pastas, Pizzas, Entrées



## Gourmet Cheese Course

American Grana®, Auribella®, Crumbly Gorgonzola, Fontina, Sharp Provolone  
Pack Size: 1/10 lb. (5/2 lb. Wedges) Item Code: 65015

BelGioioso has carefully selected this offering of five of their best cheeses, which will create an elegant cheese plate that both entices the eye and pleases the palate.

Uses: Cheese Boards, Appetizers, Entrees

## ADDITIONAL SPECIALTY CHEESES FROM BELGIOIOSO

• Kasseri: 1/24 lb.

• Asiago Fresco™: 4/6 lb.

